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You can read the recommendations in the user guide, the technical guide or the installation guide for WHIRLPOOL GGG388LX. You'll find the answers to all your questions on the WHIRLPOOL GGG388LX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual WHIRLPOOL GGG388LX
User guide WHIRLPOOL GGG388LX
Operating instructions WHIRLPOOL GGG388LX
Instructions for use WHIRLPOOL GGG388LX
Instruction manual WHIRLPOOL GGG388LX

Whirlpool

GAS DOUBLE OVEN RANGE

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: 1-800-253-1301
or visit our website at:
www.whirlpool.com

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Models
GGG388LX, GGG390LX

W10291451A

Your user manual
WHIRLPOOL GGG388LX

Manual abstract:

WARNING: NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven. WARNING: NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range children climbing on the range to reach items could be seriously injured. Proper Installation The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician. This range is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle.

Do not cut or remove the grounding prong from this plug. Disconnect power before servicing. Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers. Maintenance Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Storage in or on the Range Flammable materials should not be stored in an oven or near surface units.

Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. For self-cleaning ranges Before Self-Cleaning the Oven Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle. SAVE THESE INSTRUCTIONS 4 COOKTOP USE This manual covers different models. The range you have purchased may have some or all of the items listed.

The locations and appearances of the items shown here may not match those of your model. A A. Left front control knob B. Left rear control knob B C C. Center burner (on some models) D E D. Right rear control knob E. Right front control knob Cooktop Controls Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist. WARNING To Set: 1. Push in and turn knob counterclockwise to LIGHT.

All the surface burners will click. Only the burner with the control knob turned to LIGHT will produce a flame. 2. Turn knob anywhere between HI and LO. Use the following chart as a guide when setting heat levels. Fire Hazard Do not let the burner flame extend beyond the edge of the pan. Turn off all controls when not cooking. Failure to follow these instructions can result in death or fire. IMPORTANT: Your range is factory-set for use with Natural gas. If you wish to use LP gas, an LP Gas Conversion Kit is included with your new range.

See the "Gas Conversions" section of the Installation Instructions for details on making this conversion. Electric igniters automatically light the surface burners when control knobs are turned to LIGHT. The large burners (16,000, 14,000 and 12,500 Btu/h [British Thermal Units]) provide the highest heat setting, and are ideal for cooking large quantities of food or liquid, using large pots and pans. The small burners (9,200 and 5,000 Btu/h) allow more accurate simmer control at the lowest setting, and are ideal for cooking smaller quantities of food, using smaller pots and pans. Before setting a control knob, place filled cookware on the grate.

Do not operate a burner while using empty cookware or without any cookware on the grate. NOTE: Visually check that the burner has lit. If the burner does not ignite, listen for a clicking sound. If you do not hear the igniter click, turn the burner off. Check for a tripped circuit breaker or blown household fuse. SETTING LIGHT HI RECOMMENDED USE Light the burner. Start food cooking. Bring liquid to a boil. Hold a rapid boil..

Your user manual
WHIRLPOOL GGG388LX